



Classic Sunday Roast at
HK\$898 Per Person

CLASSIC SUNDAY ROAST

All Appetisers, a Choice of Mains and Desserts

Seafood Sunday Roast at
HK\$1,688 Per Person
(Minimum for Two)

SEAFOOD SUNDAY ROAST

Signature Seafood Tower which includes Lobster, Prawns, Oysters, Crab, Clams and Sashimi
with a Choice of Classic Sunday Roast Mains and Desserts

APPETISERS

Served Family Style

DEMITASSE LOBSTER BISQUE

Creamy Lobster Bisque, Poached Lobster
and Tarragon

PRAWN COCKTAIL

Poached Prawns, Baby Gem, Sauce Marie Rose,
Avocado, Cucumber, Chives, Citrus and Cayenne

TOMATO SALAD

Heirloom Tomatoes, Burrata, Shallots, Olives, Sweet Garlic,
Spring Onion, Herbs, Olive Oil and Aged Balsamic

SARDINE ON TOAST

Marinated Sardines on Grilled
House-Made Baguette and Citrus

BEETROOT & KALE

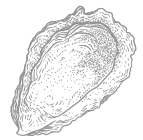
Beetroot & Hazelnut Puree, Fried Kale and Aged Parmesan

COUNTRY TERRINE

House-Made Pork Pâté with Piccalilli

FRESHLY SHUCKED OYSTERS

Served Raw on the Half-Shell with Mignonette Sauce and Fresh Lemon
Additional Oysters for HK\$78 Per Piece | Addition Caviar for HK\$300 per 10g



MAINS

Roasts are Individually Plated and Served with Family-Style Accompaniments including
Duck Fat Roasted Potatoes, Honey-Glazed Carrots and Cauliflower Cheese

ROAST PORK

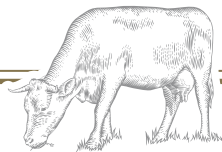
Roasted Loin of Pork,
Black Pudding, Yorkshire Pudding,
Apple Sauce and Mustard Jus
or

ROAST LAMB

Roasted Rump and Rack of Lamb,
Merguez Sausage,
Minted Mushy Peas,
Mint Jelly and Lamb Gravy

Roast Beef

Choice of Chef Cut or Thin Cut
Roasted Rib of Brandt Beef,
Yorkshire Pudding
Bread Sauce and Beef Gravy



LOBSTER

Grilled or Poached
Whole Boston Lobster,
Garlic Butter, Lemon
Supplement of HK\$180
or

CATCH OF THE DAY

Accompaniments and
Sauce

DESSERTS

Served Family Style

YUZU MERINGUE PIE

Yuzu Curd and Meringue

TRIPLE CHOCOLATE MUD PIE

White, Milk and Dark Chocolate

BANOFFEE PIE

Banana, Whipped Cream, Toffee,
Pecans and Walnuts

WHOLE APPLE TART TATIN

Caramelized Pink Lady Apples, Homemade Puff Pastry and
Vanilla Ice-Cream (Supplement of HK\$288)

2 HOURS FREE FLOW DRINK PACKAGE UPGRADE

All Champagne Package include House Wines and Selected Cocktails

NON-ALCOHOL BEVERAGE

HK\$188 Per Person



VEUVE CLICQUOT BRUT

HK\$288 Per Person

RUINART BLANC DE BLANCS

HK\$888 Per Person

KRUG PRESTIGE

HK\$1,888 Per Person

Subject to 10% Service Charge



經典週日燒烤套餐
每位HK\$898

經典週日燒烤套餐

套餐包括所有頭盤、自選主菜及甜品
或

海鮮週日燒烤套餐
每位HK\$1,688
(兩位起)

海鮮週日燒烤套餐

海鮮拼盤包括龍蝦、大蝦、時令生蠔、蟹、貝類、魚生、檸檬及雞尾酒醬
套餐另包括一款自選經典週日燒烤套餐主菜及甜品

頭盤

家庭式分享

迷你龍蝦濃湯

大蝦雞尾酒配迷你羅馬生菜、瑪莉玫瑰醬、牛油果、青瓜、香蔥、柑橘及辣椒

蕃茄沙律配水牛芝士、紅蔥頭、橄欖、甜蒜頭、香蔥、香草、橄欖油及陳年葡萄醋

醃製沙甸魚
配法包及柑橘

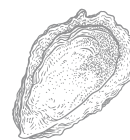
紅菜頭及羽衣甘藍配榛子蓉及熟成巴馬臣芝士

法式豬肉凍批
配英式酸辣醬

即開生蠔

配木犀草醬及鮮檸檬

另加生蠔每隻 HK\$78 | 另加配魚子醬10克 HK\$300



主菜

自選一款主菜 | 所有主菜均配共享鴨油烤馬鈴薯、牛油蜜糖甘荀及芝士焗椰菜花

香烤豬扒
配英式豬血腸、約克郡布甸、蘋果醬及芥辣豬肉汁

香烤肉眼扒

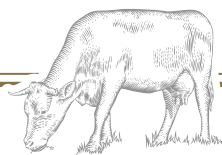
可選擇薄切或主廚特選

配約克郡布甸、麵包汁及牛肉汁

香烤或水煮
原隻波士頓龍蝦配蒜蓉牛油及檸檬
另加HK\$180

或
香烤羊臀肉及羊架
配梅格茲香腸、薄荷豌豆蓉、薄荷啫喱及羊肉汁

或
時令烤魚
配烤時令蔬菜及魚汁



甜品

家庭式分享

柚子批
配柚子蓉及蛋白霜

特濃朱古力批
配白朱古力、牛奶及朱古力碎片

香蕉奶油批
配鮮忌廉、拖肥、胡桃及核桃

原個法式塔丁蘋果塔配焦糖紅粉佳人蘋果、自家製酥皮及雲呢拿雪糕
另加HK\$288

兩小時無限供應飲品套餐

香檳套餐包括指定餐酒、雞尾酒

無酒精飲品
HK\$188 每位



凱歌香檳
HK\$288 每位

慧納香檳白中白
HK\$888 每位

庫克香檳
HK\$1,888 每位

另加一服務費